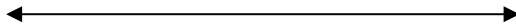


'Our Dessert Menu'



apple crostata <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$12
lemon bar <i>torched marshmallow, dulce de leche, spiced honey ice cream</i>	\$12
Plucky cake <i>chocolate cake, white chocolate buttercream, black & white cookie</i>	\$11
dark chocolate bavarois <i>hazelnut crèmeux, brulled bananas, chocolate shortbread</i>	\$12
home-made brioche bread pudding <i>honeycomb, maple bourbon ice cream</i>	\$12
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$10
daily selection of artisanal and farmhouse cheeses <i>fig-onion jam, candied nuts, honeycomb, crostini</i>	\$15

Dessert Cocktails

Affo-Tuto - A single shot of espresso served over vanilla ice cream with Lucano Anniversario Amaro, dark creme de cocoa, and Amarena cherry syrup.
\$14.00

Coconut Caffè - Monkey Toasted Coconut rum and Tuaca are served with coffee and a touch of coconut milk. Can be served hot or iced, garnished with fresh whipped cream, and toasted coconut shavings. \$13.00

Gloria LaGrassa, Owner

10/17/20